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FIG. 1

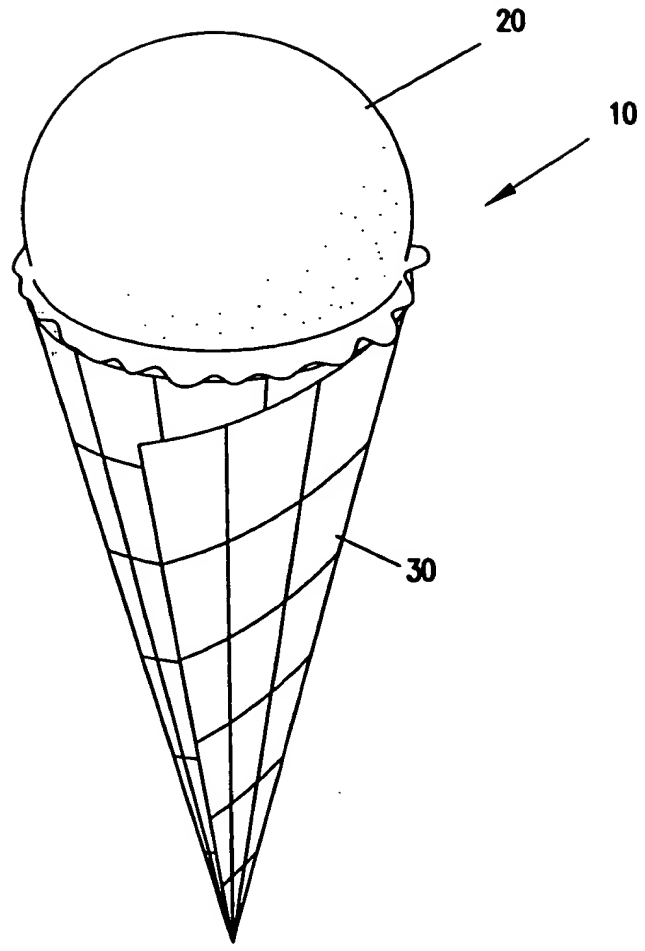


FIG. 2

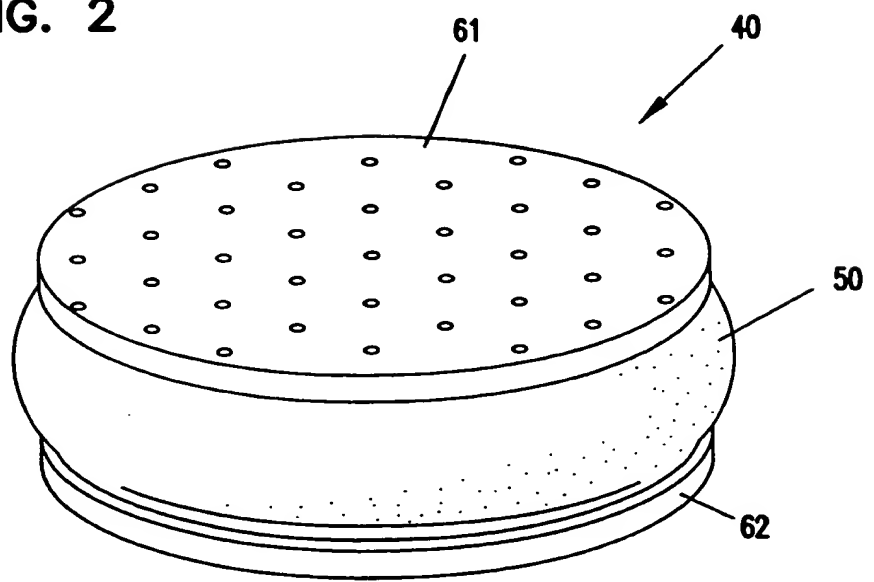
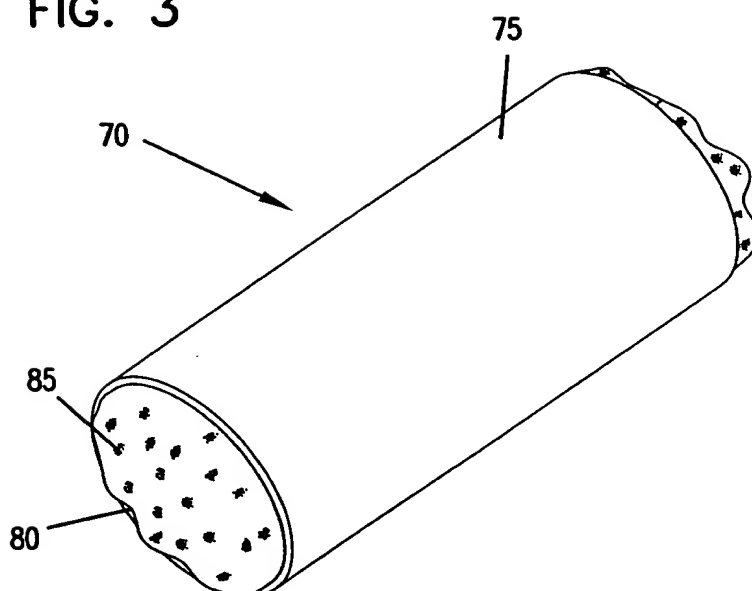
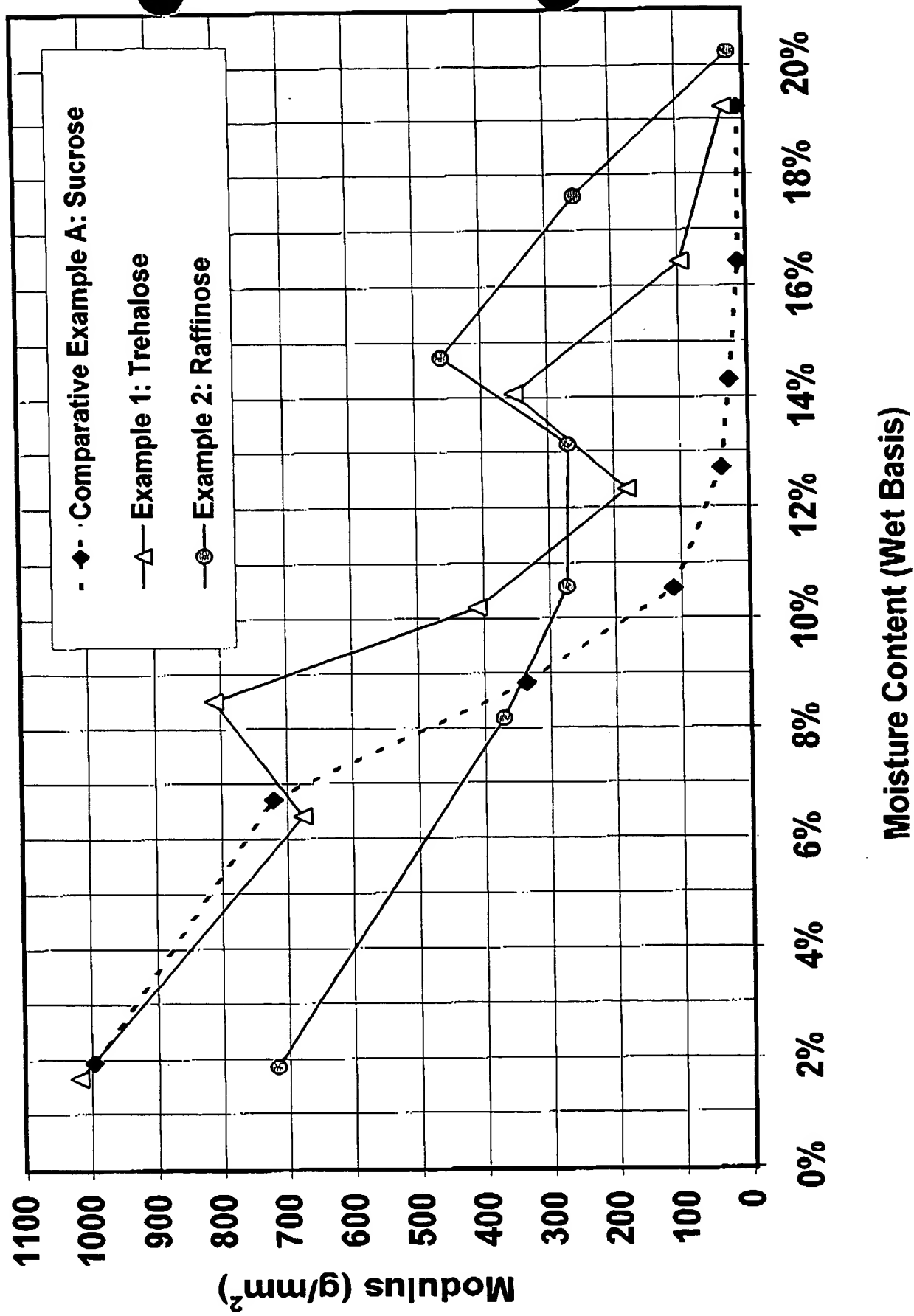


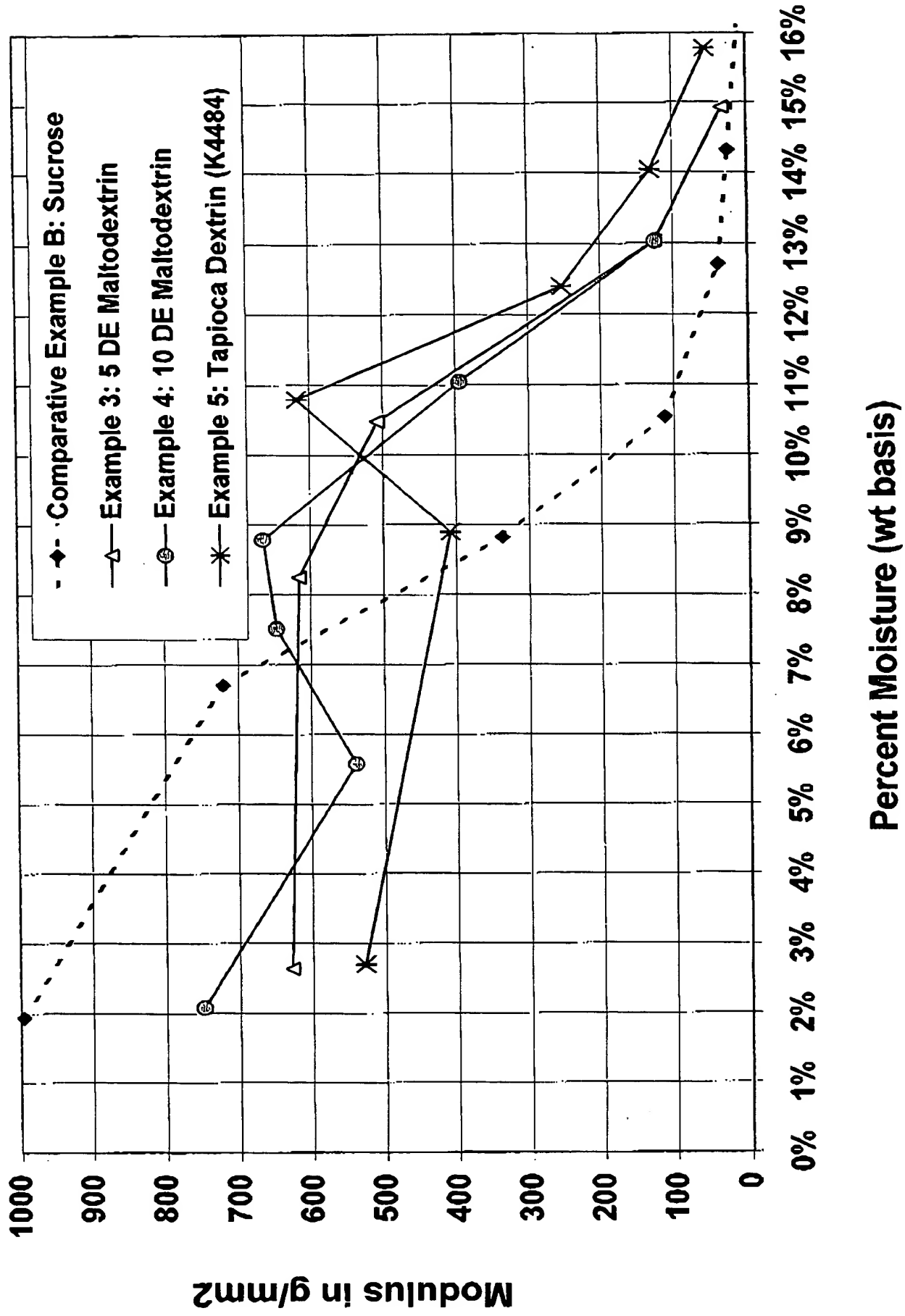
FIG. 3



Change of Modulus for Crystalline Hydrate Formers in Ice Cream Cones at Different Moisture Contents



**Change of Modulus for Starch Hydrolysis Products in Ice Cream
Cones at Different Moisture Contents**



Change of Modulus in Cones with a Combination of Starch Hydrolysates (20 DE CSS) and Sucrose at Different Moistures

